



hc9620 Ceramic Hob

Manual for Installation, Use and Maintenance

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model
Serial Number

CE Declarations of Conformity:

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2006/95/EC and Electromagnetic interference compatibility (EMC) 2004/108/EC. Parts intended to come into contact with food conform to 89/109/EC.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. 

User Information

Please note:

- Ceramic hobs become hot and remain hot during and immediately after use. Do not touch the hob until it has been allowed to cool.
- Keep children away from the appliance when in use.
- Never put cooking foil or plastic materials on the ceramic surface when the hob is hot. These materials could melt and cause damage to the hob.
- Never use the hob top for storage.
- Pan handles should never stand out beyond the edge of the worktop. This will help ensure children cannot reach them.
- Do not use pans with rough bases (e.g. cast iron) as these may scratch the hob surface.
- Do not switch on the zones without cookware in place.
- Do not lean over the hob when it is in use.
- Follow the cleaning instructions carefully.
- Ensure the base of the saucepan is clean and dry before placing it on the hob to prevent damage to the surface of the hob.
- After use, please ensure that the control knobs are in the ‘Off’ position.
- This hob (Class 3) has been designed for use only as a cooking appliance. Any other use (e.g. heating rooms) should be considered incorrect and therefore dangerous.
- The appliance is not intended to be operated by any means of an external timer or separate remote-control system.

Important

- Do not use the hob if the glass surface is cracked or damaged, to prevent risk of electric shock. Disconnect it from the power supply.

Using Your Hob

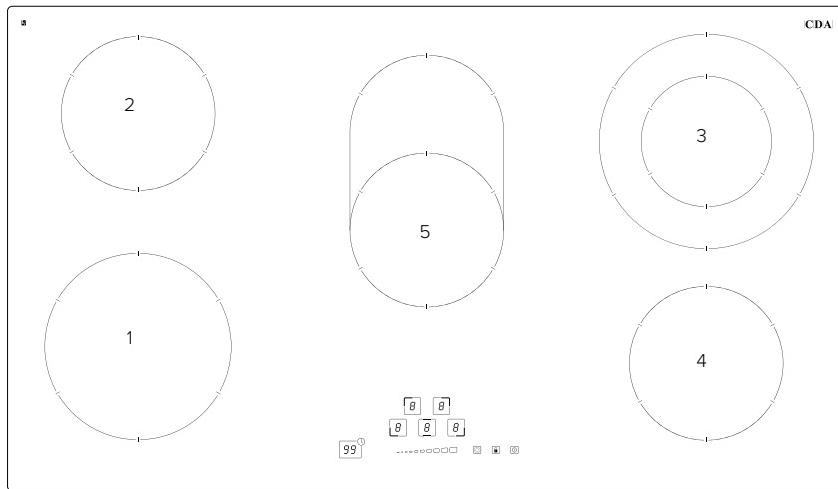


Fig. 1

Zones:

1. Front left: 1.8kW - 200mm
2. Rear left: 1.2kW - 165mm
3. Rear right: 1.0/2.2kW - 140/220mm dual
4. Front right: 1.2kW - 165mm
5. Centre: 1.1/2.0kW - 165-270mm dual

Control panel

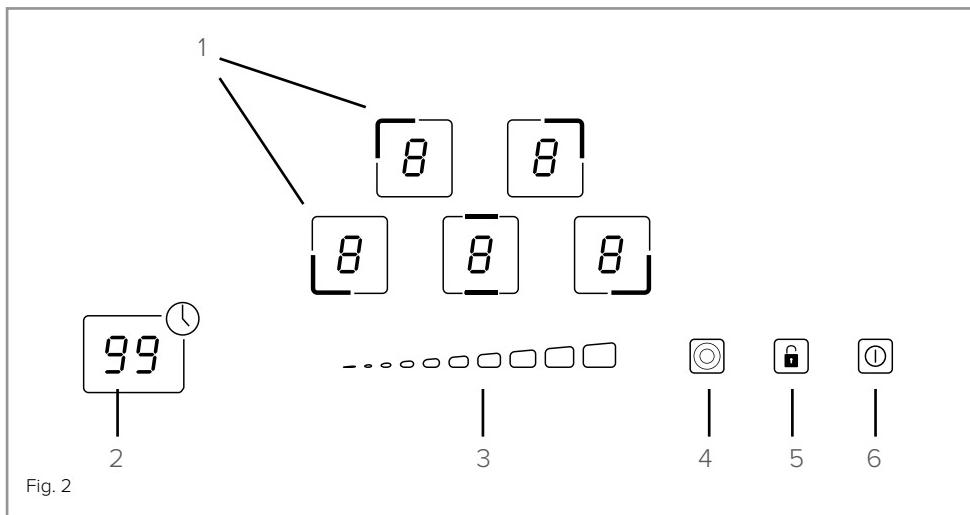


Fig. 2

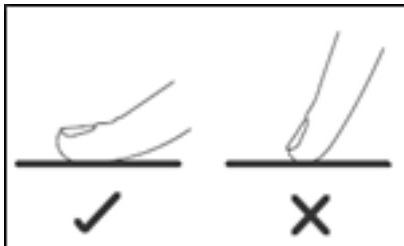
Touch control

1. Heating zone controls (including displays)
2. Timer control and display
3. Slider control
4. Booster key
5. Key lock
6. On/Off key

Using the touch controls

The controls respond to touch, so you don't need to apply any pressure.

Use the ball of your finger, not its tip.



You will hear a beep each time a touch is registered.

Make sure the controls are always clean, dry, and that there is nothing (e.g. a utensil or a cloth) covering them. Even a thin film of water may make the controls difficult to operate.

How to Use the Hob

The ceramic surface of the hob allows fast transmission of heat vertically from the heating elements under the glass to the pans on the hob top.

The heat does not spread horizontally, so the hob top remains relatively cool only a few centimetres from the zone in use.

To switch heating zones on

When the mains power supply is switched on, the buzzer beeps once and all the indicators light up for 1 second, then go out. This indicates that the ceramic hob has entered standby mode.

Touch the “On/Off” control ; all the indicators show “-“.

(If you don’t switch a heating zone or the minute minder on within approx. 1 minute, the ceramic hob will automatically switch off.)

Place a suitable pan on the cooking zone that you wish to use (see “Efficient Use of Your Hob” section for selection of suitable pans).

Ensure the bottom of the pan and the surface of the cooking zone are clean and dry.

Touch the “Heating zone control” for the zone required, to activate it. Note: The digital display showing power level is also the “Heating zone control”.

While the “Heating zone control” is still flashing, use the single “Slider

control” to control the power level, by touching anywhere along its length.

You can change the heat setting at any time during cooking.

To use more than one heating zone, just repeat a similar procedure for each zone you wish to use (as above).

To switch heating zones off

Activate the “Heating zone control” for the zone you want to turn off by touching the relevant “Heating zone control” key. Use the “Slider control” to scroll down to “0”.

To switch all heating zones off at once it is only necessary to touch the “On/Off” control .

Using the dual zone function

This function is only applicable to the back right and centre cooking zones.

You can use either just the central area, or the enlarged areas of either of these zones.

Touch the “Heating zone control” corresponding to either the back right or centre zone to activate it.

Select a heat setting by using the “Slider control” as above. You may select any power level from “1” to “9”. The centre area will heat up

and the zone indicator will show the heat level selected.

While the “Heating zone control” is still flashing, touch the “Dual zone” key  once and this will switch to both areas heating up. While in this setting the zone indicator will flash between the power setting and .

Touch the “Dual zone” key  again, while the “Heating zone control” is still flashing, and this will switch back to just the central area heating up.

Hot hob warning indicators

When a heating zone is hot, the indicator corresponding to that zone will show “H”

The hot hob warning indicators remain lit (even when the hob is switched off to standby mode) until the cooking zones cool sufficiently to touch.

Do not touch the glass plate until the indicator goes out.

Locking the controls

You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

When the controls are locked, all the controls except the “On/Off” control are disabled.

To lock the controls:

Touch the key lock control  . If all heating zones are switched off the timer indicator will show “Lo”: If one or more heating zones is switched on the timer indicator will flash between “Lo” and “--“.

To unlock the controls:

Touch and hold the key lock control  for approx. 2 seconds. The hob will beep and the controls are now unlocked; the ceramic hob is ready for use.

Warning: If the hob is switched off using the “ON/OFF” control while the controls are locked, it will be necessary to unlock the hob using the process above BEFORE the hob is next used.

Over-temperature protection

The ceramic hob is fitted with a sensor to monitor the temperature inside the hob. When an excessive temperature is recorded, the ceramic hob will stop operation automatically.

Auto safety switch off

If a heating zone is left switched on and untouched for a period of time it will automatically switch itself off. The default switch off times are shown in this table:

Cooking Zone Power Level	1	2	3	4	5	6	7	8	9
Switch Off Time (Hours)	8	8	8	4	4	4	2	2	2

Using the Timer

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, the timer will not turn any cooking zone off when the set time is up.
- You can set it to turn a cooking zone off after the set time.

You can set the timer for up to 99 minutes.

Setting the timer to turn a cooking zone off

To set the timer

- Ensure the hob is switched on.
 - Touch the “Heating zone control” for the zone required: The “Heating zone control” number starts flashing.
 - While the “Heating zone control” is still flashing, use the slider to select the power level required.
 - Touch the “Timer” display to select the timer function: The “Heating zone control” stops flashing and the LED next to it illuminates to show the timer is connected to that zone.
 - Use the slider to select the units of the time required.
 - Touch the “Timer” display again to confirm the units setting.
 - Use the slider to select the tens of units of the time required.
 - Touch the “Timer” display again to confirm the tens of units setting.
- The time is confirmed, and cooking starts. While cooking, the dot next to the “Heating zone control” flashes to show that that zone is being controlled by the timer.
- At the end of the set cooking time the zone switches off, also the “Timer” flashes “00” and the hob beeps.

To cancel the beeper: touch the “Timer” display once.

To cancel the timer

- Touch the “Heating zone control” for the zone.
- Touch the “Timer” display to select the timer function.
- Use the slider to reduce the units of the time to zero.
- Touch the “Timer” display again to confirm the units setting.
- Use the slider to reduce the tens of units of the time to zero.
- Touch the “Timer” display again to confirm the tens of units setting.
- The timer is now cancelled.

Please note: Cancelling the timer will not switch off the zone. You should switch off the zone manually if required.

Please note: The power level can be adjusted during the countdown using the “Heating zone control” for the zone being timed, followed by the slider.

Using the timer as a minute minder

- Ensure the ceramic hob is switched on.
- Touch the “Timer” display to select the timer function.
- Use the slider to select the units of the time required.
- Touch the “Timer” display again to confirm the units setting.
- Use the slider to select the tens of units of the time required.
- Touch the “Timer” display again to confirm the tens of units setting.
The time is confirmed, the “Timer” display stops flashing and the timer starts counting down (The display only shows whole minutes).
- At the end of the set time the “Timer” flashes “00” and the hob beeps.

To cancel the beeper

- Touch the “Timer” display once.

To cancel the minute minder

- Touch the “Timer” display to select the timer function.
- Use the slider to reduce the units of the time to zero.
- Touch the “Timer” display again to confirm the units setting.
- Use the slider to reduce the tens of units of the time to zero.
- Touch the “Timer” display again to confirm the tens of units setting.

The minute minder is now cancelled.

Efficient Use of Your Hob

The hob is equipped with zones of different sizes, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose appropriate zones depending on the sizes of the pans. The most efficient use of the hob is shown below, where the pans and zones are correctly chosen.

Use pan lids where possible to minimize the energy usage of your appliance.

Turn off each zone a few minutes before the end of cooking time. The residual heat in the zones will continue to cook the food for the remaining cooking time.

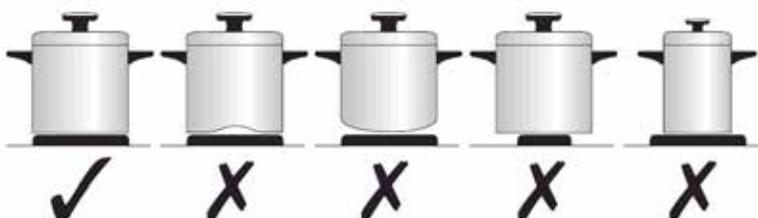


fig.2

Zone Size	Minimum Pan Size (cm)	Maximum Pan Size (cm)
165 mm	14	19
200 mm dual	18	22
220 mm dual	20	24

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base should be flat and smooth, as any rough part on the pan base could scratch the ceramic hob top.

Choose pans which are between the sizes recommended in the table above, and with bases that are as non-reflective as possible, e.g. dull and dark.

Only pans recommended for use on ceramic hobs should be used.

Pans with aluminium bases may leave silver streaks or spots on the hob. Glassware and pans with rough circular machined bases should not be used

Care and Maintenance

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.

You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.

Do not use steel wool, abrasive sponges or sharp utensils such as knives to clean the hob as these could damage the hob. The hob surface and the pans must be clean.

Carefully remove any food remains (especially those containing sugar), dirt etc. as soon as is possible after spillage - using a ceramic hob scraper if necessary whilst the zone is still hot.

Sugar/syrup mixtures could permanently pit the hob surface if left to burn on. Once they have cooled and hardened they become increasingly

difficult to remove.

All cleaner residues should be removed with a damp cloth.

Types of residues	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.

Important:

- Steam cleaners must not be used when cleaning this appliance.

Mains electrical voltage:

220 – 240Vac, 50 Hz

Total rated electrical consumption: **7.6 - 9.2 kW**

If your hob is not working:

1. Check that the control knobs are switched on.
2. Check that the mains supply has not been switched off.
3. Check that the fuse in the consumer unit has not blown.

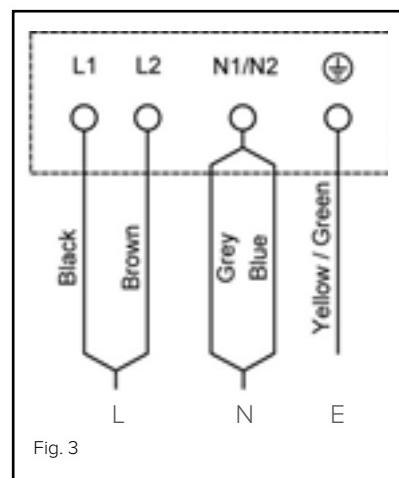
Mains Electricity Connection

Warning! This appliance must be earthed

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.

This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug or 13A supply.

This appliance is intended to be connected to fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.



Please note:

- The mains cable is not user replaceable so must only be replaced by a qualified electrician or service engineer. Consult CDA for advice if the mains lead needs to be replaced.
- The marking of the current rating of the fuse or circuit breaker protecting this appliance should be marked on

the socket outlet.

- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.

Fitting the Hob

Unpacking the hob:

Take care not to lose or mishandle any parts.

Fitting position of the hob:

This appliance must be installed a minimum of 50mm from any back wall and a minimum of 180mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel, for example). These dimensions are shown in Fig. 4.

If fitting a cooker hood above the hob:

If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 600mm (650mm is recommended) (Fig.5). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 600mm, then that height is the minimum required.

Wall furniture requirements:

The minimum height of any cabinet immediately above the hob is 900mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example)

Notes:

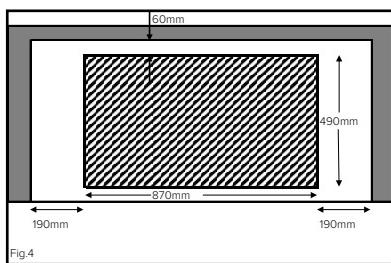
- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 65°C or greater above ambient temperature.
- If there is no oven to be built in below the hob, an isolation shelf should be fitted to protect the user from high temperatures. If the hob is to be installed above a working drawer, then a partition should be fitted to protect the contents and user from the heat generated during use. This should be fitted 100mm below the hob.
- Never place perishable foods in the cupboard below the appliance.

How to Install the Hob

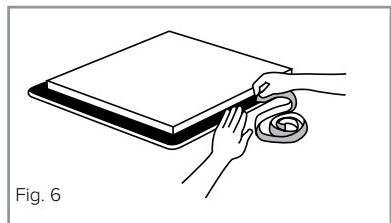
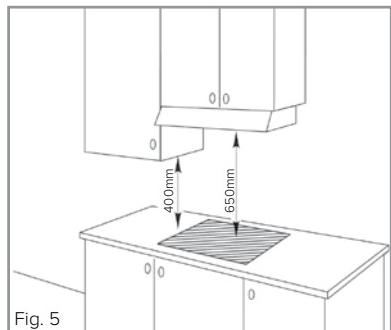
How to install the hob:

Overall dimensions of the hob: width 900mm depth 520mm
Worktop cut-out dimensions: width 870mm depth 490mm

1. Make the required hole in the worktop. Before doing this, you must check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig. 4) shows a 60mm gap from the wall to the cut-out edge. This makes the distance from the hob, when fitted, to the back wall 50mm. If a splashback/worktop upstand is to be fitted, take this into account when cutting the hole. The minimum distance that the hob should be positioned away from the rear wall or splashback is 50mm.



2. Position the hob seal, as shown in Fig. 6, ensuring that the ends meet without overlapping. Do not use silicone type sealant.



- Secure the hob to the worktop using the fixing brackets and screws supplied, as shown in (Fig. 7). Remove any excess sealant after tightening the brackets. Do not over-tighten the fixing brackets.

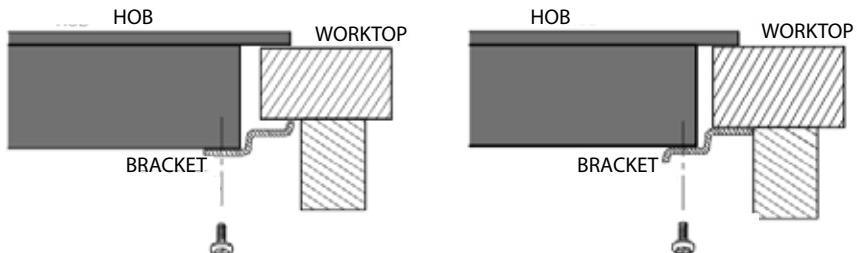


Fig. 7

NOTES:



Please contact our Customer Care Department for Service on the details below.

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